

## SECTION C

### C-1 ITEM DESCRIPTION

PCR-C-008, CHICKEN BREAST IN GRAVY, PACKAGED IN A TRAY PACK CAN, SHELF STABLE

30 November 1999

Each component is consumed by combat personnel under worldwide environmental extremes as part of an operational ration, and is a source of nutritional intake.

### C-2 PERFORMANCE REQUIREMENTS

A. Product standard. A sample shall be subjected to first article or product demonstration model inspection as applicable, in accordance with the tests and inspections of Section E of this Performance-based Contract Requirements document.

B. Commercial sterility. The packaged food shall be processed until commercially sterile.

C. Shelf life. The packaged product shall meet the minimum shelf life requirement of 36 months at 80°F.

D. Appearance.

(1) General. The finished product shall be chicken breast in gravy. The packaged food shall be free from foreign materials.

(2) Chicken breast. The chicken breast shall be intact, boneless half breast of chicken and shall be uniform in size and shape. The chicken shall be practically free of skin, bone or bone fragment, cartilage, coarse connective tissue, tendons or ligaments, and discolored meat. The chicken breast shall have a cooked color.

(3) Gravy. The gravy shall have a light tan to golden color and may contain visible flecks of spices.

E. Odor and flavor.

(1) General. The packaged food shall have an odor and flavor typical of chicken breast in chicken gravy. The packaged food shall be free from foreign odors and flavors.

(2) Gravy. The gravy shall have the odor and flavor of chicken broth with cream cheese seasoned with herbs and spices.

F. Texture.

(1) Chicken breast. The chicken breast shall be moist and tender.

(2) Gravy. The gravy shall be smooth.

G. Viscosity. The viscosity of the gravy shall be not less than 7.5 cm per ten seconds or not greater than 16.0 cm per ten seconds.

H. Net Weight. The average net weight shall be not less than 106 ounces. No individual tray pack can shall have a net weight of less than 104 ounces.

I. Drained weight. The average drained weight shall be not less than 42.0 ounces. The drained weight of 18 intact chicken breast halves in an individual tray shall be not less than 40.0 ounces.

J. Palatability and overall appearance. The finished product shall be equal to or better than the approved product standard in palatability and overall appearance.

K. Nutrient content.

(1) Fat content. The fat content shall be not greater than 5.5 percent.

(2) Salt content. The salt content shall be not less than 0.5 percent and not greater than 1.3 percent.

**C-3 MISCELLANEOUS INFORMATION**

THE FOLLOWING IS PROVIDED FOR INFORMATION ONLY TO PROVIDE THE BENEFIT OF PAST GOVERNMENT EXPERIENCE. THIS IS NOT A MANDATORY REQUIREMENT.

A. Ingredients/formulation. Ingredients and formulation percentages for the gravy may be as follows:

<u>Ingredients</u>	<u>Percent by weight</u>
Chicken broth (3.0 to 3.5 percent solids) <u>1/</u>	79.76
Starch, modified, high opacity <u>2/</u>	5.50
Cream cheese	4.00
Chicken fat	4.00
Onion powder	3.00
Shortening, vegetable, powdered	1.50
Salt <u>3/</u>	1.40
Monosodium glutamate	0.50
Lecithin	0.20
Pepper, white, ground	0.08
Garlic powder	0.02
Celery seed, ground	0.02
Bay leaves, ground	0.01
Thyme, ground	0.01

1/ Chicken broth with different soluble solids content may be adjusted to the solids specified.

2/ The total amount of starch in the formula may be adjusted, as necessary, to ensure compliance with the finished product viscosity requirements.

3/ The total amount of salt in the formula may be adjusted as necessary to produce a product that complies with the finished product salt requirements.

**SECTION D**

**D-1 PACKAGING**

A. Preservation. Product shall be filled into a tray pack can conforming to MIL-C-44340, Can, Tray Pack. The practice of reconditioning tray pack cans by buffing with an abrasive substance shall not be permitted. Verification testing and inspection of tray pack can conformance to the requirements shall be by the testing and inspections of Section 4 of MIL-C-44340 and the Quality Assurance Provisions of Section E of this Performance-based Contract Requirements document.

B. Can condition. The filled, sealed, and processed tray can shall conform to the United States Standards for Condition of Food Containers.

C. Can closure. The filled, sealed, and processed tray can shall be securely closed.

D. Can vacuum. The filled, sealed, and processed tray can shall show evidence of vacuum.

**D-2 LABELING**

A. Tray pack can body. One side of each tray pack can body shall be clearly printed or stamped, in a manner that does not damage the tray, with permanent black ink or any other contrasting color, which is free of carcinogenic elements or ingredients. Paper labels are not permitted. Each tray pack can shall be labeled with the following:

- (1) Product name. Commonly used abbreviations may be used when authorized by the inspection agency.
- (2) Tray pack can code includes: 1/  
Lot Number  
Filling equipment identification number  
Retort identification number  
Retort cook number

1/ Shall be code marked as follows: The lot number shall be expressed as a four digit Julian code. The first digit shall indicate the year of production and the next three digits shall indicate the day of the year (Example, 31 August 1999 would be coded as 9243). The Julian code shall represent the day the product was packaged into the tray and processed. Sub-lotting (when used) shall be represented by an alpha character immediately following the four digit Julian code. Following the four digit Julian code and the alpha character (when used), the other required code information shall be printed in the sequence as listed above.

B. Tray pack can lid. The tray pack can lid shall be clearly printed or stamped, in a manner that does not damage the lid, with permanent black ink or any other contrasting color, which is free of carcinogenic elements or ingredients. As an alternate lid labeling method, a preprinted self-adhering 0.002 inch thick clear polyester label printed with indelible black or other contrasting color ink may be used. Tray pack can labels shall show the following statements:

- (1) Lid labeling shall include:  
Product name  
Ingredients  
Net weight  
Name and address of packer  
Code (same as tray code)  
USDA establishment number stamp for the packers plant

- (2) Lid labeling shall also show the following statements:

TO HEAT IN WATER: Submerge unopened can in water. Bring water to a boil. Simmer gently 40-45 minutes. Avoid overheating (can shows evidence of bulging).

CAUTION: Use care when opening as pressure may have been generated within the can.

YIELD: Serves 9 portions (2 chicken breast halves plus approximately 5 ounces of gravy).

### **D-3 PACKING**

A. Packing for shipment to ration assembler. Four filled, sealed, and processed cans of product, shall be packed in a fiberboard box conforming to style RSC-L, grade 275 of ASTM D 5118, Standard Practice for Fabrication of Fiberboard Shipping Boxes. The cans shall be packed flat, with the first two cans placed with the lids together and the next two cans with the lids together. The inside of each box shall be provided with a box liner and five fiberboard pads. The pads shall be placed between the cans and on the top and bottom of the stacked cans. The pad dimensions shall be not less than 1/8 inch of the full length and width dimensions of the box and shall be fabricated of the same material as the box. The box shall be closed in accordance with ASTM D 1974, Standard Practice for Methods of Closing, Sealing, and Reinforcing Fiberboard Shipping Containers.

### **D-4 UNITIZATION**

A. Unit loads. Unit loads shall be as specified in DSCP FORM 3507, Loads, Unit: Preparation of Semiperishable Subsistence Items.

#### **D-5 MARKING**

A. Shipping containers and unit loads. Marking of shipping containers and unit loads shall be as specified in DPSC FORM 3556 Marking Instructions for Shipping Cases, Sacks and Palletized/Containerized Loads of Perishable and Semiperishable Subsistence.

#### **SECTION E INSPECTION AND ACCEPTANCE**

The following quality assurance criteria, utilizing ANSI/ASQC Z1.4-1993, Sampling Procedures and Tables for Inspection by Attributes, are required. When required, The manufacturer shall be required to provide the certificate(s) of conformance to the appropriate inspection activity. Certificate(s) of conformance not provided shall be cause for rejection of the lot.

##### **A. Definitions.**

(1) Critical defect. A critical defect is a defect that judgment and experience indicate would result in hazardous or unsafe conditions for individuals using, maintaining, or depending on the item; or a defect that judgment and experience indicate is likely to prevent the performance of the major end item, i.e., the consumption of the ration.

(2) Major defect. A major defect is a defect, other than critical, that is likely to result in failure, or to reduce materially the usability of the unit of product for its intended purpose.

(3) Minor defect. A minor defect is a defect that is not likely to reduce materially the usability of the unit of product for its intended purpose, or is a departure from established standards having little bearing on the effective use or operation of the unit.

B. Classification of inspections. The inspection requirements specified herein are classified as follows:

(1) Product standard inspection. The first article or product demonstration model shall be inspected in accordance with the provisions of this Performance-based Contract Requirements document and evaluated for overall appearance and palatability. Any failure to conform to the performance requirements or any appearance or palatability failure shall be cause for rejection.

(2) Conformance inspection. Conformance inspection shall include the examinations and the methods of inspection cited in this section.

#### **E-5 QUALITY ASSURANCE PROVISIONS (PRODUCT)**

A. Product examination. The finished product shall be examined for compliance with the performance requirements specified in Section C of this Performance-based Contract Requirements document utilizing the double sampling plans indicated in ANSI/ASQC Z1.4 - 1993. The lot size shall be expressed in tray pack cans. The sample unit shall be the contents of one tray pack can. The inspection level shall be S-3 and the acceptable quality level (AQL), expressed in terms of defects per hundred units, shall be 1.5 for major defects and 6.5 for minor defects. Defects and defect classifications are listed in Table I below. The trays shall be heated in accordance with the heating instructions from the tray label prior to conducting any portion of the product examination. For drained weight inspection, the samples shall be selected using the same sampling criteria as above.

TABLE I. Product defects 1/ 2/

Category	Defect
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<u>Major</u>	<u>Minor</u>	<u>Appearance</u>
101		Bone or bone fragment measuring more than 0.3 inch in any dimension.
	201	Gravy not a light tan to golden color.
	202	The chicken breast halves not a cooked chicken color.
	203	Chicken breast halves are not easily removed as individual breast halves.
	204	Total weight of skin, cartilage, coarse connective tissue, tendons or ligaments, and discolored meat is more than 1.0 ounce.
		<u>Odor and flavor</u>
102		The packaged food does not have an odor or flavor of chicken breast in chicken gravy.
103		The gravy does not have the odor or flavor of chicken broth with cream cheese seasoned with herbs and spices.
		<u>Texture</u>
	205	Chicken breast halves not moist or not tender.
	206	Gravy not smooth.
		<u>Net weight</u>
	207	The net weight of an individual tray pack can is less than 104 ounces. <u>3/</u>
		<u>Drained weight</u>
	208	The drained weight of 18 intact chicken breast halves in an individual tray pack can is less than 40.0 ounces. <u>4/</u>

1/ The presence of any foreign material such as but not limited to, dirt, insect parts, hair, wood, glass, metal, or mold or the presence of any foreign odors or flavors such as, but not limited to burnt, scorched, rancid, sour, or stale shall be cause for rejection of the lot.

2/ Finished product not equal to or better than the approved product standard in palatability and overall appearance shall be cause for rejection of the lot.

3/ Sample average net weight less than 106 ounces shall be cause for rejection of the lot.

4/ Sample average drained weight less than 42.0 ounces shall be cause for rejection of the lot.

#### C. Methods of inspection.

(1) Commercial sterility. Commercial sterility shall be verified in accordance with USDA/FSIS regulations.

(2) Shelf life. The contractor shall provide a certificate of conformance that the product has a 3 year shelf life when stored at 80°F. Government verification may include

storage for 6 months at 100°F or 36 months at 80°F. Upon completion of either storage period, the product will be subjected to a sensory evaluation panel for appearance and palatability and must receive an overall score of 5 or higher based on a 9 point hedonic scale to be considered acceptable.

(3) Net weight. The net weight of the filled and sealed tray shall be determined by weighing each sample unit on a suitable scale tared with a representative empty tray and lid. Results shall be reported to the nearest 1 ounce.

(4) Drained weight test. The free liquid in each tray shall be poured off, strained through a U.S. Standard No. 8 sieve, and each free liquid sample shall be reserved for viscosity determinations. The remaining contents of the tray shall be poured into a flat bottom container. A minimum of three times the volume of a tray of 140° to 190°F water shall be added to the container so as to cover the contents. The contents and water shall be agitated so as to fully dissolve the gravy without undue breakup of the chicken breast halves. The contents shall then be poured into a U.S. Standard 1/4 inch sieve in a manner that will distribute the product evenly over the sieve. Sieve area shall be such that the distributed product does not completely cover all the openings of the sieve. The sieve shall be tilted at such an angle to assure complete drainage of liquid from the product. Drain product for two to three minutes before determining the drained weight by subtracting the sieve tare weight from the gross weight. The drained weight shall be reported to the nearest 0.5 ounce.

(5) Gravy viscosity. Viscosity testing using a Bostwick Consistometer shall be performed on each of the free liquid samples collected (see C, (4) Drained weight test). The gravy shall be heated to 100°F  $\pm$  1°F. Any result not conforming to the requirements specified in Section C of this Performance-based Contract Requirements document shall be cause for rejection of the lot.

(6) Nutrient content. The sample to be analyzed shall be a composite of three filled and sealed tray pack cans which have been selected at random from the lot. The composited sample shall be prepared (see NOTE) and analyzed content in accordance with the following methods of the Official Methods of Analysis of AOAC International:

<u>Test</u>	<u>Method Number</u>
Fat	925.32
Salt	935.47

Test results shall be reported to the nearest 0.1 percent. Any nonconforming results shall be cause for rejection of the lot.

NOTE: The USDA will use AOAC method 983.18 for preparation of the sample.

#### **E-6 QUALITY ASSURANCE PROVISIONS (PACKAGING AND PACKING MATERIALS, TRAY PACK CAN)**

##### **A. Packaging.**

(1) Can condition examination. Examination of filled and sealed tray pack cans shall be in accordance with the United States Standards for Condition of Food. In addition, scratches, scuffs or abrasions that occur on the outside coating as a result of the filling, sealing, and processing of the tray pack cans shall not be scored as a defect.

(2) Can closure examination. Can closures shall be examined visually and by teardowns in accordance with the can manufacturer's requirement and 21 CFR, Part 113, Subpart D, or 9 CFR, Part 318, Subpart G, as applicable. Any nonconformance based on observation of can seam teardowns or on record of can seam teardowns shall be classified as a major defect and shall be cause for rejection of any involved product.

(3) Vacuum examination. Cans shall be allowed to cool to 75°  $\pm$  5°F, held for at least 24 hours after sealing, and then examined for vacuum retention. To examine, lay a straight edge in the center of the lid along the length of the tray pack. Both ends of

the straight edge shall touch the lid at the inside edge of the double seam. There shall be a visible gap between the straight edge and the lid for the entire distance of the label panel. Using a shorter straight edge, the same procedure shall be used across the width, in the center of the tray pack can. One measurement shall be made when examining a ribbed lid; lay the straight edge between the two center ribs along the length of the can. The inspection lot shall include only tray packs produced in a single shift on a single sealing machine. The sample size shall be 50 cans. Any nonconformance shall be classified as a major defect and shall be cause of rejection of the lot.

#### B. Labeling.

(1) Can body labeling examination. The tray pack can body shall be examined for the labeling defects listed in table II below. The lot size shall be expressed in tray pack cans. The sample unit shall be one tray pack can. The inspection level shall be I and the AQL, expressed in terms of defects per hundred units, shall be 0.65 for major defects and 4.0 for minor defects.

TABLE II. Can body labeling defects

Category		Defect
<u>Major</u>	<u>Minor</u>	
101		Tray pack can code or product name missing, incorrect, or illegible.
102		Not printed or stamped as specified.
103		Printing or stamping causes can body damage.
	201	Labeling ink not a contrasting color.

(2) Can lid labeling examination. The tray pack can shall be examined for the defects listed in table III below. The lot size shall be expressed in tray pack cans. The sample unit shall be one tray pack can. The inspection level shall be I and the AQL, expressed in terms of defects per hundred units, shall be 0.65 for major defects and 4.0 for minor defects.

TABLE III. Can lid labeling defects

Category		Defect
<u>Major</u>	<u>Minor</u>	
101		Label torn or scratched so as to obliterate any of the markings.
102		Labeling missing, incorrect or illegible.
	201	Air bubbles under label.
	202	Label not properly adhered to can (label raised or peeled back from edges or corners).

(3) Label adhesive examination. When self-adhering labels are used, the adhesive shall be tested in accordance with ASTM D 3330. In lieu of testing, a certificate of conformance (COC) shall be provided.

#### C. Packing.

(1) Shipping container and marking examination. The filled and sealed shipping containers shall be examined for the defects listed in table IV below. The lot size shall be expressed in shipping containers. The sample unit shall be one shipping container fully packed. The inspection level shall be S-3 and the AQL, expressed in terms of defects per hundred units, shall be 4.0 for major defects and 10.0 for total defects.

TABLE IV. Shipping container defects

Category		Defect
<u>Major</u>	<u>Minor</u>	

101	National stock number, item description, contract number, name and address of producer, or date of pack missing, incorrect, or illegible.
102	Container not closed properly.
103	Interior packing with fiberboard liner or pads not as specified.
104	Dimensions of pads not as specified.
201	Other required markings missing, incorrect, or illegible.
202	Arrangement or number of tray pack cans not as specified.

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D. Unitization.

(1) Unit load examination. The unit load shall be examined in accordance with the requirements of DSCP Form 3507, Loads, Unit: Preparation of Semiperishable Subsistence Items. Any nonconformance shall be classified as a major defect and shall be cause of rejection of the lot.

**SECTION J REFERENCE DOCUMENTS**

DPSC/DSCP FORMS

DPSC FORM 3556	Marking Instructions for Shipping Cases, Sacks and Palletized/Containerized Loads of Perishable and Semiperishable Subsistence
DSCP FORM 3507	Loads, Unit: Preparation of Semiperishable Subsistence Items

MILITARY SPECIFICATIONS

MIL-C-44340	Can, Tray Pack
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GOVERNMENT PUBLICATIONS

Federal Food, Drug, and Cosmetic Act and regulations promulgated thereunder  
(21 CFR Parts 1-199)  
U.S. Standards for Condition of Food Containers

NON-GOVERNMENTAL STANDARDS

AMERICAN SOCIETY FOR QUALITY (ASQ)

ANSI/ASQCZ1.4-1993 Sampling Procedures and Tables for Inspection by Attributes

AMERICAN SOCIETY FOR TESTING AND MATERIALS (ASTM)

D 1974	Standard Practice for Methods of Closing, Sealing, and Reinforcing Fiberboard Shipping Containers
D 3330	Peel Adhesion of Pressure-Sensitive Tape
D 5118	Standard Practice for Fabrication of Fiberboard Shipping Boxes

AOAC INTERNATIONAL	Official Methods of Analysis of the AOAC International
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Subject: (DDC-00-059); Document Changes, PCR-B-018, Beef Chunks with Noodles in Sauce, Packaged in a Tray Pack Can, Shelf Stable; PCR-C-008, Chicken Breast in Gravy, Packaged in a Tray Pack Can, Shelf Stable; PCR-C-028, Chicken with Vegetables in Teriyaki Sauce, Packaged in a Tray Pack Can, Shelf Stable; PCR-C-035, Chili with Beans, Packaged in a Tray Pack Can, Shelf Stable; PCR-H-004, Hash, Corned Beef, Packaged in a Tray Pack Can, Shelf Stable; PCR-P-013, Pork Sausage in Cream Gravy, Packaged in a Tray Pack Can, Shelf Stable.

1. For procurement of Tray Pack Can Performance-based Contract Requirement Items, the U.S. Army Soldier and Biological Chemical Command, Soldier Systems Center requests that DSCP implement the changes cited below.

2. The following changes are provided to the subject documents for all current, pending, and future procurements until the documents are formally amended or revised:

D-2, B, (1), line 6, Delete: "Code (same as tray code)".

D-2, B, (1), line 7, Delete and substitute: "Official establishment number (for example, EST 38) or a three letter code identifying the establishment".

D-3 Packing; Delete and substitute:

### **D-3 PACKING**

A. Packing for shipment to ration assembler. Four filled, sealed, and processed cans of product, shall be packed in a snug fitting fiberboard box conforming to style RSC-L, grade 275 of ASTM D 5118, Standard Practice for Fabrication of Fiberboard Shipping Boxes. The cans shall be packed flat, with the first two cans placed with the lids together and the next two cans with the lids together. The inside of each box shall be provided with a box liner and five fiberboard pads. The height of the box liner shall be equal to the full inside depth of the box (+0 inch, -1/8 inch). Flute direction of the box liner shall be vertical. The pads shall be placed between the cans and on the top and bottom of the stacked cans. The pad dimensions shall be not less than 1/8 inch of the full length and width dimensions of the box and shall be fabricated of the same material as the box. The box shall be closed in accordance with ASTM D 1974, Standard Practice for Methods of Closing, Sealing, and Reinforcing Fiberboard Shipping Containers.

E-6, A, (1), line 2, after "Food", Insert: "Containers".

DONALD A. HAMLIN  
Team Leader  
Food Engineering Services Team  
Combat Feeding Program

Document Changes

A. Richards

CF:  
Beward  
Byrd  
Charya  
Costanza  
Hamlin  
Hoffman  
Malason  
Richards  
Salerno  
Trottier  
Valvano  
Wagner



TO: DSCP-HSL (Woloszyn/4435)

Subject: (DDC00-113); Change to Tray Pack Can, Polymeric Tray PCRs, and Quality Assurance Provisions and Packaging Requirements for PCRs.

1. Reference: DDC00-063 dtd 6 April 2000 and Telephone conversation between B. Lowry, DSCP, and A. Konrady, SBCCOM, AQLs for major defects.

2. Based on referenced DDC, telephone conversation and review of PCRs, the U.S. Army Soldier and Biological Chemical Command, Soldier Systems Center requests that DSCP implement the change cited below. The following change is provided for all current, pending, and future procurements until the document is formally amended or revised:

Tray Pack Can PCRs:

PCR-B-018, Beef Chunks w/Noodles, Tray Pack Can, Shelf Stable;  
PCR-B-027, Bread Stuffing, Tray Pack Can, Shelf Stable;  
PCR-C-008, Chicken Breast in Gravy, Tray Pack Can, Shelf Stable;  
PCR-C-028, Chicken W/Vegetables in Teriyaki Sauce, Tray Pack Can, Shelf Stable;  
PCR-C-035, Chili w/Beans, Tray Pack Can, Shelf Stable;  
PCR-H-004, Hash, Corned Beef, Tray Pack Can, Shelf Stable;  
PCR-P-013, Pork Sausage in Cream Gravy, Tray Pack Can, Shelf Stable;

Polymeric Tray PCRs:

PCR-C-032, Beef Chunks w/Noodles, Polymeric Tray, Shelf Stable;  
PCR-B-028, Bread Stuffing, Polymeric Tray, Shelf Stable;  
PCR-C-032, Chicken Breast in Gravy, Polymeric Tray, Shelf Stable;  
PCR-C-033, Chicken W/Vegetables in Teriyaki Sauce, Polymeric Tray, Shelf Stable;  
PCR-C-034, Chili w/Beans, Polymeric Tray, Shelf Stable;  
PCR-H-005, Hash, Corned Beef, Polymeric Tray, Shelf Stable;  
PCR-P-014, Pork Sausage in Cream Gravy, Polymeric Tray, Shelf Stable.

Paragraph E-5, A, line 6 for major defects: delete "1.5" and insert "4.0".

Quality Assurance Provisions and Packaging Requirements:

PCR-O-0001, Omelet with Bacon and Cheese, Tray Pack Can, Shelf Stable;  
PCR-O-0002, Omelet with Cheese, Western-Style, Tray Pack Can, Shelf Stable;  
PCR-O-0003, Omelet with Sausage and Potatoes, Tray Pack Can, Shelf Stable.

Paragraph E-5, B, line 7 for major defects: delete "1.5" and insert "4.0".

3. POC for this action is Mr. Allen Richards, X5037.

DONALD A. HAMLIN  
Team Leader  
DoD Food Engineering  
Services Team

Document changes.

CF: (ARichards)

Beward

Byrd

Charya

Hamlin

Hoffman

Konrady A.

Konrady M.

Lowry, Wagner

Malason, Valvano

Richards Salerno

AMSSB-RCF-F(N) (Richards/5037)

14 May 2001

TO: DSCP-HRUT (Henry/7802)

SUBJECT: (ES01-058); Reply to Request for PCR change, PCR-C-008, Chicken Breast in Gravy, Tray Pack Can, DSCP HRUT-020-01.

1. Date received: 9 May 01  
Date due: 11 May 01  
Date replied: 14 May 01

2. Natick has evaluated the subject request and provides the following changes for all current, pending and future procurements:

PCR-C-008, Chicken Breast in Gravy, Tray Pack Can;

C-2, K, (1); Delete in its entirety.

E-5, C, (6), lines 3 & 4; Delete: "for protein content, fat content, and salt content". Delete line 7.

PCR-C-032, Chicken Breast in Gravy, Polymeric Tray;

C-2, K, (1); Delete in its entirety.

E-5, C, (6), lines 3 & 4; Delete: "for protein content, fat content, and salt content". Delete line 7.

3. POC for this action is Mr. Allen Richards, X5037.

DONALD A. HAMLIN  
Team Leader  
DoD Food Engineering  
Services Team

ES REQUIRED

CF: (ARichards)  
Beward  
Boies  
Byrd  
Costanza  
Hamlin  
Hoffman  
Konrady A.  
Konrady M.  
Malason  
Richards  
Salerno  
Swantak  
Trottier  
Valvano  
Wagner

NOTE: THE ABOVE SPEC CHANGES ARE UPDATED INTO PCR. SPEC CHANGES ARE UP TO DATE AS OF 5/15/01. (Larry Charya), 5/15/01.